

What is Claimed:

1. A process for preparing a soy composition, said process comprising:
 - providing a whole ground soybean particulate dimensioned less than about 10 microns;
 - adding water to said particulate in an amount sufficient to provide liquid consistency; and
 - treating said liquid at a pressure greater than about 2,000 psi.
2. The process of Claim 1, further including incorporating at least one of an acid and an acid salt with said dry ground particulate.
3. The process of Claim 2, wherein said salt is the salt of an organic acid and is selected from the group consisting of alkali metal and alkaline metal and alkaline earth metal salts of citric acid and combinations of said metal salts.
4. The process of Claim 1, further including incorporating at least one of a stabilizer, a suspension agent, an emulsifier and combinations thereof.
5. The process of Claim 1, further including incorporating heating said liquid.
6. The process of Claim 1, wherein said pressure treatment is at a first pressure, and subsequent treatment is at a second pressure, wherein said second pressure is less than said first pressure.
7. The process of Claim 1, further including dehydrating said liquid after said pressure treatment.
8. A soy product comprising:
 - a soy composition produced by the process of Claim 1.

9. The soy milk product of Claim 7, further including a flavor component and said flavor component is selected from the group consisting of fruit flavor, chocolate, vanilla, and combinations thereof.

10. The soy milk product of Claim 7, further including at least one of a fat and an oil component, said component selected from the group consisting of vegetable oils, vegetable fats, animal fats and combinations thereof.

11. The soy product of Claim 7, wherein said soy composition is free of added enzyme material or added enzyme producing material.